ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3 6	STABLISHMENT NO	4 NAME OF COUNTRY	
Ets. Aromont.	4/24/2002)2-502-01	France	
	S NAME OF AL	JDITOR(S:	1	6 TYPE OF AUDIT	
French officials: Dr. Maryse Flamme, Dr. George Guichon, Ms. Dominique Wersinger	Dr. Gary	D Rolsi	he		
				ON-SITE AUDIT DOCUMENT	TIGUA
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Part A - Sanitation Standard Operating Procedures (Audit lesults		rt D - Continued	Audit
Basic Requirements 7. Written SSOP			. Scheduled Sample	onomic Sampling	Results
Records documenting implementation. Signed and dated SSOP, by on-site or overall authority.			I. Species Testing	* -· · · · · · · · · · · · · · · · · · ·	
Sanitation Standard Operating Procedures (SSOP)			5. Residue		
Ongoing Requirements			Pan E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	entation.	3	5. Export	!	
11. Maintenance and evaluation of the effectiveness of SSOP's		3	7. Import		ĺ
 Corrective action when the SSOPs have falled to prevent d product contamination or adulteration. 	lirect	3	8. Establishment Ground	s and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		3	9. Establishment Constr.	iction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		- S	0. Light		
14. Developed and implemented a written HACCP plan .			1. Ventilation		ļ
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions.	4	2. Plumbing and Sewace	·	
Records documenting implementation and monitoring of the HACCP plan.	ne	1	 Water Supply Dressing Rooms/Lav 	dones	
17. The HACCP plan is signed and dated by the responsible]-			
establishment individual. Hazard Analysis and Critical Control Point			15. Equipment and Uten	ds	
(HACCP) Systems - Ongoing Requirements			16. Sanitary Operations		X
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		X	48. Condemned Produc	Control	
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F	Inspection Requirements	
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or 			49. Government Staffin		
Part C - Economic / Wholesomeness			50. Daily Inspection Co 4	erage	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling					-
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/	Moisture)		53. Animal Identificatio		
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspect	tion	
27. Written Procedures			55. Post Mortern Inspe :	tion	
28. Sample Collection/Analysis			Part G. Other I	egulatory Oversight Requirements	_
29. Records			rail G - Office F.C		
Salmonella Performance Standards - Basic Re	quirements		56. European Commur t	y Directives	X
30. Conective Actions		1	57. Monthly Review		
31. Reassessment			58.		
32. Written Assurance			59.		
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1 ESTABLISHMENT NAME AND LOCATION	2 AUDIT DATE	3 6	STABLISHMENT NO	4 NAME OF COUNTRY	
Ets. Rougie Bizac International, Brive	4/11/2003	2	19-031-02	France	
French officials: Dr. Maryse Flamme	5 NAME OF AU	OTOR(S)	6 TYPE OF AUDIT	
,	Dr. Gary			ON-SITE AUDIT X DO	
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Part A - Sanitation Standard Operating Procedures Basic Requirements	j .	vudit esults		rt D - Continued onomic Sampling	Audil
7. Written SSOP			S Scheduled Sample		Results
8. Records documenting implementation.		3	1. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority			5. Residue		
Sanitation Standard Operating Procedures (SSOF	")			- Other Requirements	
Ongoing Requirements				· · · · · · · · · · · · · · · · · · ·	
10. Implementation of SSOP's, including monitoring of			6. Export		
11. Maintenance and evaluation of the effectiveness of SSOP12. Corrective action when the SSOPs have faled to prevent	~_~		7. Import		4 -
product contamination or aduteration.			8 Establishment Ground	s and Pest Control	
13. Daily records document item 10, 11 and 12 above.		X 3	9. Establishment Consti	iction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			0. Light		1
14. Developed and implemented a written HACCP plan .			1. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective			2. Plumbing and Sewaç	3 	
 Records documenting implementation and monitoring of the HACCP plan 	he	1-	3. Water Supply 4. Dressing Rooms/Lav	Morior	
17. The HAACP plan is signed and dated by the responsible establishment individual.		[5. Equipment and Uten		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			6. Sanitary Operations		
18. Monitoring of HAACP plan			17. Employee Hygiene		
19. Verification and validation of HAACP plan		Y -		Cantag	
20. Corrective action written in HAACP plan			48. Condemned Produc	Control	
21. Reassessed adequacy of the HAACP plan			Part F -	Inspection Requirements	
22. Records documenting: the written HAACP plan, mondoir critical control points, dates and times of specific event of	ng of the occurrences.		49. Government Staffin ;		
Part C - Economic / Wholesomeness		1.2	50. Daily Inspection Co	erage	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights					
25. General Labeling			52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins	Moisture)		53. Animal Identification		
Part D - Sampling Generic E. coli Testing			54. Ante Mortem hspe :	lion	
27. Written Procedures			55. Post Mortem hape of	tion	į
28. Sample Collection/Analysis			Part G - Other 2	egulatory Oversight Requireme	ents
29 Records					
Salmonella Performance Standards - Basic Re	equirements		56. European Commu it	y Directives	
30 Corrective Actions			57. Monthly Review		
31. Reassessment			58.		
32 Written Assurance			59.		
					

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DAT	E 3. E	STABLISHMENT NO.	4. NAME OF COUNTRY	•
C.A.T.; Prats-de-Carlux.	4-11-2002	2	4-336-04	France	
C. I. (California De Marine Planton De	5. NAME OF A	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT	
French officials: Dr. Maryse Flamme, Dr. Y. Lobjoit, Dr. B. Rouzier	Dr Gary	D. Bolsta	ıd	X ON SITE AUDIT	
				ON-SITE AUDIT DOCUMEN	
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Part A - Sanitation Standard Operating Procedures Basic Requirements		Audit Results		art D - Continued onomic Sampling	Audit Results
7. Written SSOP		33.	Scheduled Sample		
Records documenting implementation.		34	Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			Residue		
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Ongoing Requirements					
10. Implementation of SSOP's, including monitoring of implem			Export		
11. Maintenance and evaluation of the effectiveness of SSOP			Import		
 Conective action when the SSOPs have faled to prevent product contamination or aduteration. 	direct	Х 38.	Establishment Ground	s and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		39.	Establishment Const	action/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40	Light	,	X
14. Developed and implemented a written HACCP plan .		X 41	Ventilation		
 Contents of the HACCP list the food safety hazards, ortical control points, critical limits, procedures, corrective 	actions.	X 42	Plumbing and Sewaç	3	<u> </u>
 Records documenting implementation and monitoring of the HACCP plan. 	ne		Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			Dressing Rooms/Lav Equipment and Uten		X
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(HACCP) Systems - Ongoing Requirements		46	. Sanitary Operations		
18. Monitoring of HACCP plan.		47	. Employee Hygiene		x
19. Verification and validation of HACCP plan.		X 48	. Condemned Product	Control	
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.		*	Part F	Inspection Requirements	
 Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event o 		49	. Government Staffing		
Part C - Economic / Wholesomeness		50	Daily Inspection Co	erage	x
23. Labeling - Product Standards		51	. Enforcement		
24. Labeling - Net Weights			Humana Handling		
25. General Labeling			Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/	Moisture)	5:	Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing		54	I. Ante Mortem Inspec	ion	
27. Written Procedures		5:	5. Post Mortem Inspex	ion	. X
28. Sample Collection/Analysis					
29. Records	·		Part G - Other R	egulatory Oversight Requirements	
Salmonella Performance Standards - Basic Rec	uirements	56	i. European Communi	y Directives	
30. Corrective Actions		5	7. Monthly Review		
31. Reassessment		5	8.		:
32. Written Assurance		5	9.		<u> </u>
					

Est. 24-336-04 - France

- Oleaning/disinfection of product-contact surfaces (hanging racks for carcasses) did not follow the written plan, which had one statement that all rooms and equipment are to be cleaned and disinfected.
- 12 Documentation of both pre-operational and operational sanitation activities, findings, and corrective actions was inadequate. This documentation did not reflect the sanitary conditions observed during the audit.
- 15 Neither physical nor chemical hazards had been considered when developing the HACCP pla i.
- Documentation of the meeting of critical limits was kept, but a formal pre-shipment documer review form had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances it vould be developed before any products are produced for the U.S.
- 19 No verification procedures were included in the written HACCP plan. Calibration of instruments was documented but not observation of persons recording critical limits or verifying their entries.
- 38 Many old cobwebs were present in the employees' changing rooms and in the window area c rectly above the main hand-wash station for employees at one entrance to the establishment. No corrective actions were taken.
- 39 (A) Bleeding was performed in an area that was open to the outside environment on two sides. (B) The conveyor to the de-feathering area passed through a large opening that was only half covered with swinging doors; the other half was completely open to the outside environment. (C) There were no effective walls between the de-feathering area and the evisc eration/post-mortem inspection area.
- 40 European Commission Directives require 540 Lux (49 foot-candles) of light at post-mortem inspection stations. The light available at post-mortem inspection in this establishment was measured during the audit as only 220 Lux (20 foot-candles). No corrective actions were taken.
- 44 (A) At the main entrance to the establishment, the roll of hand towels was stored on an insani ary window shelf with obvious cobwebs, together with a coumarin-containing bait station. No corrective actions were taken. (B) Employees' work clothes were stored in direct contact with a fieldstone wall. Many cobwebs were observed, and general housekeeping was very poor. (C) The hand soap dispenser available to workers entering the evisceration room from the stunning/bleeding area was nor-functional.
- 45 Racks for hanging freshly-slaughtered ducks that had apparently passed pre-operational sani ation inspection were observed with obvious residues from previous production. These were reported to be routinely cleaned and sanitize 1" at a sister plant, and were only rinsed with (not hot) water at this plant before use. Corrective actions were ordered.
- 46 Several doors to the outside from exposed-product production areas were left open during o erations. Corrective actions were ineffective.
- 50 The Veterinarian-In-Charge was reported to have made daily visits to the establishment, but there was no documentation of these routine visits unless he had problems to document.
- 55 Post-mortem inspection was performed by a DGAL employee from a distance of approximately 6 feet from the inspection surfaces.
- 57 The requirement for monthly supervisory reviews had been misunderstood until recently: s pervisory visits had been done only once per year. The central French officials were now fully aware of the requirement; however, the v terinary health official who performed the supervisory visits had not been informed of the need for monthly supervisory reviews when U.S.-eligible product is produced. The Auditor carefully explained the requirement.

The DGAL officials determined that this establishment failed to meet basic U.S. requirements (the FSIS Auditor was in complete agreement) and voluntarily removed it from the list of plants eligible to produce products for the U.S., effective as of the start of operations on the day of the audit.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

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Gary D. Bolstad, DVM

4/11/02

ESTABLISHMENT NAME AND LOCATION	2 AUDIT DAT	E	3 ESTABLISHMENT NO	4 NAME OF COUNTRY	
Coop. Perigord Quercy, Sarlat-la-	4/11/200	02	24-520-05	France	
Caneda; French officials: Dr. Maryse	5 NAME OF A	UDITOF	R(S)	6 TYPE OF AUDIT	
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! Place an X in the Audit Results block to indic	: cate noncor	mpliar	 nce with requireme		
Part A - Sanitation Standard Operating Procedures (S		Audit		irt D - Continued	Audit
Basic Requirements		Results	Eco	onomic Sampling	Result
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		-
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E	- Other Requirements	1
10. Implementation of SSOP's, including monitoring of	–		36. Export	· · · · · · · · · · · · · · · · · · ·	.
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		
12. Corrective action when the SSOPs have falled to prevent di product contamination or aduteration.	irect		38. Establishment Ground	s and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Consti		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.	- · · · · · -		41 Ventilation		
15. Contents of the HACCP 1st the food safety hazards, critical control points, critical limits, procedures, corrective		X	42. Plumbing and Sewaç	:	_
16. Records documenting implementation and monitoring of the HACCP plan.	e	, , ,	43. Water Supply 44. Dressing Rooms/Lav	Mories	
17. The HAACP plan is signed and dated by the responsible establishment individual.			45. Equipment and Uten		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HAACP plan			47. Employee Hygiene		
19. Verification and validation of HAACP plan		X	48. Condemned Product	Control	
20. Corrective action written in HAACP plan					
21. Reassessed adequacy of the HAACP plan			Part F	Inspection Requirements	1,00
 Records documenting: the written HAACP plan, monitoring critical control points, dates and times of specific event oc 	of the currences.	X	49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Co.	erage	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling	Anisture)	-			_
26. Fin. Prod. Standards/Boneless (Defeds/AQL/Pork Skins/II			53. Animal Identification		_
Part D - Sampling Generic E. coli Testing			54. Ante Mortem hspec	ion	
27. Written Procedures			55. Post Mortem hisper	lion	
28. Sample Collection/Analysis			Part C. Other C.	adulator Overeight Paguiremente	
29. Records			ran G - Otner F	egulatory Oversight Requirements	
Salmonella Performance Standards - Basic Rec	quirements		56. European Commun	y Directives	
30. Corrective Actions			57. Monthly Review		
31. Reassessment			58.		
32. Written Assurance			59.		
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Est. 24-520-05 - France

- 15 Neither physical nor chemical hazards were considered when developing the HACCP plan.
- 19 No verification procedures were written into the HACCP plan and none were carried out.
- 22 A pre-shipment document review procedure and form had not been developed.

Note: The DGAL officials suspended this establishment's eligibility to produce products eligible for U.S. export and issued the equivalent of a Letter of Intended Enforcement requiring prompt development and implementation of the missing elements of the HACCP system before U.S.-eligibility would be reinstated.

61. NAME OF AUDITOR

Gary D. Bolstad DVM

62. AUDITOR SIGNATURE AND DATE

4/11/02

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ESTABLISHMENT NAME AND LOCATION	2 AUDIT DA	ATE	3 ESTABLISHMENT NO 4 NAME OF COUNTRY	• •
Ets. Socopa, Chateauneuf-du-Faou	4/19/200	02	29-027-01 France	
Sarah officials, Dr. Hami Delston Carrier	5 NAME OF	OTIQUA	R(S) 6 TYPE OF AUDIT	
French officials: Dr. Henri Peleton-Granier, Dr. Pierre Le Seac'h	Dr. Ga	ry D. Bo	olstad ON-SITE AUDIT X	
	1			DOCUMENT AUDIT
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7. Written SSOP			33. Scheduled Sample	
8. Records documenting implementation			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.	- · · •	1	35. Residue	
Sanitation Standard Operating Procedures (SSOP)		Part E Other Requirements	
Ongoing Requirements			36. Export	
 Implementation of SSOP's, including monitoring of implemental. Maintenance and evaluation of the effectiveness of SSOP's 			37. Import	
12. Conective action when the SSOPs have falled to prevent of		 		
product contamination or aduteration			38. Establishment Ground and Pest Control	
13. Daily records document item 10, 11 and 12 above		ļ	39. Establishment Constniction/Maintenance	
Part B - Hazard Analysis and Critical Control			40. Light	
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critical control points, critical limits, procedures, corrective			43. Water Supply	
 Records documenting implementation and monitoring of the HACCP plan. 	he -		44. Dressing Rooms/Lav tories	
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			47. Employee Hygiene	
19. Verification and validation of HACCP plan.			48. Condemned Product Control	
20. Corrective action written in HACCP plan.			Part F - Inspection Requirements	演奏
21. Reassessed adequacy of the HACCP plan.				83334
 Records documenting: the written HACCP plan, monitoric critical control points, dates and times of specific event of 			49. Government Staffin	
Part C - Economic / Wholesomeness			50. Daily Inspection Co rerage	
23. Labeling - Product Standards			51. Enforcement	
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins	/Moisture)	+	53. Animal Identificatic	
Part D - Sampling				
Generic E. coli Testing			54. Ante Mortem Inspection	
27. Written Procedures			55. Post Mortem Inspaction	
28. Sample Collection/Analysis			Part C. Other Legislator Overight Pequin	monte
29. Records			Part G - Other Regulatory Oversight Require	ments
Salmonella Performance Standards - Basic Re	quirements		56. European Commu ity Directives	
30. Corrective Actions			57. Monthly Review	
31. Reassessment			58.	
32. Writen Assurance			59.	
				

Est. 29-027-01 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- 22 A formal pre-shipment document review form had not yet been developed, but the establishment had not exported any products to the U.S., although the management intended to begin in the foreseeable future. The manager gave assurances it would be developed before at y products are produced for the U.S.
- 27 Statistical process control methods had not been developed to evaluate the results of the E. coli testing, as required in establishments using the swab method of sampling: this establishment was using the method developed only for excision samples.

61. NAME OF AUDITOR Gary D. Bolstad, DVM 62. AUDITOR SIGNATURE AND DATE

4/19/02

ESTABLISHMENT NAME AND LOCATION	2 AUDIT DATE	3. E	STABLISHMENT NO.	4 NAME OF COUNTRY	
Louis Gad, Lampaul Guimiliau	4/22/2002	2	9-097-01	France	
French officials: Dr. Maryse Flamme, Dr.	5 NAME OF AU	DITOR(S)		6 TYPE OF AUDIT	
Eric David, Dr. Gaille Evain	Dr. Gary I		nd		
	Dr. Gary t). D01513	au	ON-SITE AUDIT DOCUMEN	TIQUA TI
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Part A - Sanitation Standard Operating Procedures (Basic Requirements		asit suits		at D - Continued nomic Sampling	Audit Results
7. Written SSOP		33.	Scheduled Sample		
8. Records documenting implementation.		34.	Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.		35	Residue		1
Sanitation Standard Operating Procedures (SSOP Ongoing Requirements)		Part E	Other Requirements	
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11. Maintenance and evaluation of the effectiveness of SSOP's	5.	37	I mport		
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Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			. Light		Х
14. Developed and implemented a written HACCP plan.		41	. Ventilation		
15. Contents of the HACCP list the food safety hazards, oritical control points, critical limits, procedures, corrective	actions.	42	2. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.	he	-	3. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.]	5. Equipment and Uten:		x
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		44	5. Sanitary Operations		х
18. Monitoring of HACCP plan.		4	7. Employee Hygiene		-
19. Verification and validation of HACCP plan.		X	8. Condemned Product	Control	
20. Corrective action written in HACCP plan.					1000
21. Reæsessed adequacy of the HACCP plan.			Part F	Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoric critical control points, dates and times of specific event of	ng of the scourrences.	4	9. Government Staffing		
Part C - Economic / Wholesomeness		5	0. Daily Inspection Cov	erage	
23. Labeling - Product Standards		5	1. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		-
25. General Labeling			2. Hamane Handing		
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins	Moisture)	؛ ا	53. Animal Identification		
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspec	lion	
27. Written Procedures			55. Post Mortem Inspert	tion	
28. Sample Collection/Analysis					
29. Records			Part G - Other F	egulatory Oversight Requirements	
Salmonella Performance Standards - Basic Re	quirements		56. European Commun	y Directives	X
30. Corrective Actions			57. Monthly Review		
31. Reassessment			58.		
32. Writen Assurance			5 9.		
Jan Commission					

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Est. 29-097-01 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- 39a/56 Clear fluid was leaking from an overhead pipe into cartons with liners that had been prepared in readiness to receive meat for packaging, before the start of operations (the problem was identified by the FSIS Auditor). DGAL officials rejected the cartons and liners and ordered the line not to be used until the problem was resolved. Condensation had been identified as a problem during the previous FSIS audit, but in a different area. Reference: E.C. Directive 64/433, Annex I, Chapter III, 3
- 39b/56 Maintenance and cleaning of over-product structures had been neglected, to varying degrees, in many areas of the establishment: buildups of rust, particularly on rail; and rail-changing solenoid switches. Several meat scraps were also observed adhered to over-product structures. The meat scraps were removed immediately, and DGAL ordered prompt implementation of an improved maintenance schedule and increased monitoring during pre-operational sanitation inspections. Reference: E.C. Directive 64/433, Annex I, Chapter III, 3
- 40 The European Commission requires 540 Lux, or 49 foot-candles (fc) of light at inspection stations. The Auditor measured light intensities of 330 Lux (30 fc) at mandibutar lymph nodes at the post-mortem inspection station and at the level of forelegs and heads at the inspection station for the retained-carcass rail, and of only 110 Lux (10 fc) in thoracic and abdominal cavities at the retained-carcass rail. The management officials gave assurances additional lighting would be provided promptly.
- 45 56 An independent check of equipment was performed by DGAL after the establishment had concluded pre-operational sanitation inspection. Many pieces of pro luct-contact equipment were observed that had not been adequately cleaned. The DGAL official ordered re-cleaning of all such equipment before operations were allowed to commence. Reference E.C. Directive 64/433, Annex I, Chapter III, 3 (c)
- 46 56 Neck flaps of split swine carcasses were observed to contact we rkers' boots and standing platforms on the slaughter line. DGAL immediately ordered the establishment to provide a worker to trim those that were too long and would be cross-contaminated and a loo ordered the neck flaps from the day's previous production to be removed and condemned. Note: cross-contamination had been identified on the slaughter floor during the previous FSIS audit (this had been corrected at that location). Reference: E.C. Directive 64/433, Annex I, Chapter III, 5

Note: This establishment had been evaluated as acceptable/re-review during the previous FSIS audit on 5/15/2001. Five of the seven deficiencies identified during the previous FSIS audit had been adequately addressed and corrected. Following the audit, the DGAL officials gave assurances that they would enforce measures (the equivalent of a Notice of Intended Enforcement) to require that the above deficiencies would be corrected in short order, before any product would be eligible for the U.S. market, and would monitor the continued effectiveness of those measures. (This establishment had not exported any products to the U.S. since 1998.)

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

SO BOGAMW

4/22/02

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L ESTABLISHMENT NAME AND LOCATION	2 AUDIT DATI	ì	ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Societé Bretonne de Salaisons, Landivisiau Cedex.	4/19/2002		29-097-20	France	
French officials: Dr. Gaelle Evain, Dr.	5 NAME OF A	UDITOR(S)	6 TYPE OF AUDIT	
Bernard Cam	Dr. Gary	D. Bols	tad	ON-SITE AUDIT X DOCUME	TIQUA TK
Place an X in the Audit Results block to in	dicate nonce	omoliac	nce with required	1	
Part A - Sanitation Standard Operating Procedures	(0000) 1	1 -	•	a t D - Continued	-1
Basic Requirements	· 1	Audit Results		c nomic Sampling	Audit Results
7. Written SSOP		3:	3. Scheduled Sample		-
8. Records documenting implementation.		3	4. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.	-1-	3	5. Residue		
Sanitation Standard Operating Procedures (SSOF	P) 📑		Part F	Other Requirements	
Ongoing Requirements		-0418n			
10. Implementation of SSOP's, including monitoring of implem	·	——	6. Export		
11. Maintenance and evaluation of the effectiveness of SSOP		3	7. Import		
Corrective action when the SSOPs have faled to prevent product contamination or adulteration.	direct	3	8. Establishment Ground	f: and Pest Control	
13. Daily records document item 10, 11 and 12 above.		3	9. Establishment Constr	a ction/Maintenance	
Part B - Hazard Analysis and Critical Control		4	0. Light		
Point (HACCP) Systems - Basic Requirements	_		1. Ventilation		
Developed and implemented a written HACCP plan Contents of the HACCP list the food safety hazards.			12. Plumbing and Sewag	,	
critical control points, critical limits, procedures, corrective	adions.	-			
Records documenting implementation and monitoring of the HACCP plan.	the	- 1-	 Water Supply Dressing Rooms/Lave 	: Ories	
17. The HACCP plan is signed and dated by the responsible		- 1-		· <u></u> -	
establishment individual. Hazard Analysis and Critical Control Point			45. Equipment and Utens	· Is	
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		X	48. Condemned Product	Control	
20. Corrective action written in HACCP plan.		- }-			
21. Reassessed adequacy of the HACCP plan.			Part F	Inspection Requirements	
22. Records documenting: the written HACCP plan, monitor critical control points, dates and times of specific event of		х	49. Government Staffing		
Part C - Economic / Wholesomeness		Y	50. Daily Inspection Cov	erage	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights					
25. General Labeling			52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins	Moisture)		53. Animal Identification		
Part D - Sampling			54. Ante Mortem Inspec	ion	
Generic E. coli Testing					
27. Written Procedures	···		55. Post Mortem Insper	tion	į
28. Sample Collection/Analysis			Part G - Other B	egulatory Oversight Requirements	
29. Records				• •	
Salmonella Performance Standards - Basic Re	equirements		56. European Commun	y Directives	
30. Corrective Actions			57. Monthly Review		
31. Reassessment			58.		-
			59.		
32 Written Assurance		1			i

Est. 29-097-20 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- 22 A formal pre-shipment document review form had not yet been deve oped, but the establishment had not exported any products to the U.S., although the management intended to begin in the foreseeable future. The manager gave assurances it would be developed before any products are produced for the U.S.

61. NAME OF AUDITOR

Gary D. Bolstad DVM

62. AUDITOR SIGNATURE ANI DATE

4/19/02

ESTABLISHMENT NAME AND LOCATION	2 AUDIT DA	.TE 3	ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Ets. Henaff, Pouldreuzic	4/19/200	2	29-225-01	France	
	5 NAME OF AUDI		(S)	6 TYPE OF AUDIT	
French official: Dr. Dominique Malo	Dr. Gar	v D. Bo	lstad	ON STEVENS Y	
	:				TIOUS TIE
Place an X in the Audit Results block to inc	1	compli:			3.
Part A - Sanitation Standard Operating Procedures (SSOP)	Audi Results		ort D - Continued onomic Sampling	Audit Results
Basic Requirements			33. Scheduled Sample	Should Santaning	
7. Written SSOP					
Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.	· · · ·		35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	,	1 727	Part E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	entation		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's	 5.		37. Import		
 Corrective action when the SSOPs have falled to prevent of product contamination or adulteration 	direct		38. Establishment Ground	s and Pest Control	
13. Daily records document item 10, 11 and 12 above			39. Establishment Consti	sction/Maintenance	
Part B - Hazard Analysis and Critical Control		100	40. Light		
Point (HACCP) Systems - Basic Requirements			41. Ventilation		
14. Developed and implemented a written HACCP plan .					
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.	ļ	42. Plumbing and Sewaç	3 	
Records documenting implementation and monitoring of the HACCP plan.	he		43. Water Supply 44. Dressing Rooms/Lav	atones	
 The HACCP plan is signed and dated by the responsible establishment individual. 			45. Equipment and Uter		
Hazard Analysis and Critical Control Point		200	46. Sanitary Operations		
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.					-
		X	47. Employee Hygiene		
19. Verification and validation of HACCP plan.		+^-	48. Condemned Produc	Control	
20. Corrective action written in HACCP plan.			Part F	- Inspection Requirements	
21. Reassessed adequacy of the HACCP plan.				- mspection requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of	ng of the occurrences.	Х	49. Government Staffin		
Part C - Economic / Wholesomeness			50. Daily Inspection Co.	/erage	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling					
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins	Moisture)		53. Animal Identification	1	
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspe	ction	
27. Written Procedures		Х	55. Post Mortem Inspe	ction	
28. Sample Collection/Analysis			T		
29. Records		_	Part G - Other	legulatory Oversight Requirements	
Salmonella Performance Standards - Basic Re	equirements		56. European Commun	ty Orectives	
30. Corrective Actions			57. Monthly Review		
31, Reassessment			58.		
32. Writen Assurance		-	59.	····	
		1	_1		

Est. 29-225-01 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- 22 A formal pre-shipment document review form had not yet been developed. The establishment had not exported any products to the U.S. yet this calendar year, and the man iger gave assurances that it would be developed before any products are again produced for the U.S.
- 27 Statistical process control methods had not been developed to evaluat: the results of the E. coli testing, as required in establishments using the swab method of sampling: this establishment was using the method developed only for excision samples.

62. AUDITOR SIGNATURE AND DATE

ESTABLISHMENT NAME AND LOCATION 2	AUDIT DATE	3. ESTABLISHMENT NO 4 NAME OF COUNTRY	**
Ets. Comtesse du Barry; Gimont	4/9/2002	32-147-23 France	
	NAME OF AUDITO	· · · · · · · · · · · · · · · · · · ·	
Soubeyran	Dr. Gary D	D. Bolstad ON-SITE AUDIT X DOCUMENT	ALION
ا Place an X in the Audit Results block to indicat		ance with requirements. Use O if not applicable.	
Part A - Sanitation Standard Operating Procedures (SS		Part D - Continued	
Basic Requirements	Results	1	Audit Results
7. Written SSOP		33. Scheduled Sample	
Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
 Corrective action when the SSOPs have faled to prevent direct product contamination or aduleration. 	Ct .	38. Establishment Ground and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Constriction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP 1st the food safety hazards, critical control points, critical limits, procedures, conective		42. Plumbing and Sewag	
 Records documenting implementation and monitoring of the HACCP plan. 		43. Water Supply	
17. The HAACP plan is signed and dated by the responsible		44. Dressing Rooms/Lav Itories	
establishment individual. Hazard Analysis and Critical Control Point		45. Equipment and Uten: its	
(HACCP) Systems - Ongoing Requirements		46. Sanitary Operations	}
18. Monitoring of HAACP plan		47. Employee Hygiene	
19. Verification and validation of HAACP plan	X	48. Condemned Product Control	
20. Corrective action written in HAACP plan			
21. Reassessed adequacy of the HAACP plan		Part F · Inspection Requirements	
 Records documenting: the written HAACP plan, monitoring of critical control points, dates and times of specific event occur. 		49. Government Staffin	
Part C - Economic / Wholesomeness		50. Daily Inspection Cor erage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights			-
25. General Labeling		52. Humane Handling	ļ
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Mois	sture)	53. Animal Identificatio	
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem hape tion	
27. Writlen Procedures		55. Post Mortem hape tion	
28. Sample Collection/Analysis			
29. Records		Part G - Other Legulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requi	rements	56. European Commurity Directives	
30. Corrective Actions		57. Monthly Review	
31. Reassessment		58.	
32. Written Assurance		59	
			

Est. 32-147-23 - France

- 13 There was daily documentation of pre-operational sanitation activitie: , but it was quite superficial and did not include preventive measures; also some entries did not contain adequate descriptions of the deficiencies. Documentation of operational sanitation activities v as very superficial. DGAL officials ordered correction.
- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production. DGAL officials ordered correction.
- 22 Pre-shipment document review had not been implemented. DGAL officials ordered correction.

62. AUDITOR SIGNATURE AND DATE

4/9/02

ESTABLISHMENT NAME AND LOCATION Roger Junca, Dax	2. AUDIT DA 4-9-2002		3. ESTABLISHMENT NO 40-088-03	NAME OF COUNTRY France	
Roger Julieu, iJun	1				
DGAL Officials: Dr. Emanuelle Souberain,	5 NAME OF	POTICIDA	₹(\$)	3 TYPE OF AUDIT	
Dr. Pierre Parriaud, Dr. Marie Donguy	Dr. Gar	ry D. Bo	olstad	X ON-SITE AUDIT	DOCUMENT AUDIT
Place an X in the Audit Results block to inc	i dicate non	compli	 iance with requirem	ents. Use 0 if not	t applicable.
Part A - Sanitation Standard Operating Procedures (Audit		r D - Continued	Audit
Basic Requirements		Results	Eco	iomic Sampling	Results
7. Written SSOP			33. Scheduled Sample	·	
8. Records documenting implementation.			34. Species Testing	tion to the second	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP Ongoing Requirements)		Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	entation		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37, Import		
Corrective action when the SSOPs have faled to prevent or product contamination or adulteration.	direct		38. Establishment Grounds		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru		х
Part B - Hazard Analysis and Critical Control		10,500	40, Light		
Point (HACCP) Systems - Basic Requirements			41. Ventilation		
Developed and implemented a written HACCP plan. Cordents of the HACCP list the food safety hazards,		ļ	42. Plumbing and Sewage		
oritical control points, critical limits, procedures, corrective 16. Records documenting implementation and monitoring of the			43. Water Supply		
HACCP plan.			44. Dressing Rooms/Lava	ories	
 The HACCP plan is signed and dated by the responsible establishment individual. 			45. Equipment and Utens		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.					
19. Verification and validation of HACCP plan.		-	47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product	Control	
21. Reassessed adequacy of the HACCP plan.			Part F	Inspection Requireme	nts
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of			49. Government Staffing		1776 (2012)
Part C - Economic / Wholesomeness			50. Daily Inspection Cov.	rage	
23. Labeling - Product Standards					
24. Labeling - Net Weights			51. Enforcement		
25. General Labeling			52. Humane Handling	·	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins)	Moisture)		53. Animal Identification		
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspec ik	on	
27. Written Procedures			55. Post Mortem Inspection	on	
28. Sample Collection/Analysis					
29. Records			Part G - Other Reg	gulatory Oversight Red	quirements
Salmonella Performance Standards - Basic Re	quirements		56. European Commun⊩y	Drectives	
30. Corrective Actions			57. Monthly Review		
31. Reassessment		1	58.		
32. Writen Assurance			59.		
		_!			

F-10b

Est. 40-088-03 - France

39 (A) Ceiling tiles had come loose directly above an exposed-product work table. It was scheduled for prompt repair. (B) A considerable gap some eight inches tall was present between the main carton storage area and a large, adjacent unused area above the ceiling of wor; rooms below. Establishment management agreed to close the gap.

Note: All deficiencies identified during the previous FSIS audit in May 2001 had been adequately addressed and corrected.

61. NAME OF AUDITOR Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE ANI DATE

Distorain

4/9/02

ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	i	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Ets. Castaing, Saint-Sever.	4-10-2002		40-282-02	France	
DGAL Officials: Dr. Emanuelle Souberain,	5. NAME OF AUDITOR		R(S)	6. TYPE OF AUDIT	
Dr. Pierre Parriaud, Dr. Michel Castets	Dr. Ga	ry D. B	olstad	X ON-SITE AUDIT DOCUM	CHIT MUDIT
Place an X in the Audit Results block to inc					ENT AUDIT
Part A - Sanitation Standard Operating Procedures (1		t D - Continued	
Basic Requirements	3301)	Audit Results	1	nomic Sampling	Results
7. Written SSOP		 	33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		X
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements)		Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	entation.		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		
 Corrective action when the SSOPs have falled to prevent d product contamination or adulteration. 	lirect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		X	39. Establishment Constiluc	tion/Maintenance	x
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions.		42. Plumbing and Sewaç s		
16 Records documenting implementation and monitoring of the HACCP plan.	e	Х	43. Water Supply		
17. The HACCP plan is signed and dated by the responsible			44. Dressing Rooms/Lar ato	ries	
establishment individual. Hazard Analysis and Critical Control Point			45. Equipment and Uter sils		X
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		x
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		X	48. Condemned Produc Co	nated.	
20. Corrective action written in HACCP plan.			40. Condemned Flodde Co	ж	
21. Reassessed adequacy of the HACCP plan.		1	Part F - Ir	nspection Requirements	
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc			49. Government Staffin ;		Х
Part C - Economic / Wholesomeness			50. Daily Inspection Cc rera	age	
23. Labeling - Product Standards			51. Enforcement		_
24. Labeling - Net Weights					
25. General Labeling			52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/N	Moisture)		53. Animal Identificatio 1		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspention	1	
27. Written Procedures			55. Post Mortem Inspection	1	
28. Sample Collection/Analysis		1			
29. Records			Part G - Other I legi	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic Req	uirements		56. European Community D	Prectives	X
30. Corrective Actions			57. Monthly Review		
31. Reassessment			58.		
32. Written Assurance			59		*

F-11h

Est. 40-282-02 - France.

- 13 Corrective actions regarding daily sanitation activities were routinely locumented, but preventive measures were not. Management officials agreed to fulfill this requirement.
- 16 A formal pre-shipment document review form had not yet been developed; the Auditor explained the requirement in detail. The manager gave assurances it would be deve oped before any products are produced for the U.S.
- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production or the accuracy of the records. The Auditor explained the requirement; the management officials gave assurances they would correct the deficier cy.
- 35/56 Several unmarked chemicals were found. They were labeled promptly. Reference: E.C. Council Directive 64/433, Chapter III, 6
- 39/56 (A) Maintenance of over-product equipment had been neglected in several areas. Management officials scheduled prompt cleaning and improved maintenance. (B) Several aluminum product trays with broken edges were observed. DGAL officials ordered them to te removed and either repaired or replaced. Reference: E.C. Council Directive 64/433, Chapter III, 3 'c)
- 45/56 Cleaned product-contact equipment was stored in metal racks that were not subjected to routine cleaning: rust, old product residues and other material had been allowed to collect on the racks. The DGAL officials ordered all the racks and equipment stored in them to be removed and subjected to thorough cleaning. Reference: E.C. Council Directive 64/433, Chapter III, 3 (c)

The Director of the *Département* stated that he would make a return visit to this establishment within a week to verify that corrective actions and preventive measures had been effective regarding the deficiencies identified during this audit.

62. AUDITOR SIGNATURE ANI DATE

61. NAME OF AUDITOR Gary D. Bolstad, DVM

4/18/02

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DAT	1	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Société Nouvelle Larnaudie, Figeac	4/12/2002		46-102-04	France	
French officials: Dr. Maryse Flamme, Dr.	5. NAME OF AUDITOR(S)		R(S)	6. TYPE OF AUDIT	
Cécile Kermin, Dr. Michele Rames	Dr. Gary D. Bol		olstad	X ON-SITE AUDIT DOCUME	NT AUDIT
Place an X in the Audit Results block to inc	licate nonc	 omnli	ance with required	,	
Part A - Sanitation Standard Operating Procedures (CCCON - 1-			irt D - Continued	1
Basic Requirements		Audit Results		onomic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample		1
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP)			Part E -	Other Requirements	
Ongoing Requirements	-telion		36. Export		
 Implementation of SSOP's, including monitoring of impleme Maintenance and evaluation of the effectiveness of SSOP's 			37. Import		X
12. Corrective action when the SSOPs have falled to prevent d					
product contamination or aduleration.			38. Establishment Groun: s	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		х	39. Establishment Const uc	ction/Maintenance	x
Part B - Hazard Analysis and Critical Control			40. Light		
Point (HACCP) Systems - Basic Requirements			41. Ventilation		
14. Developed and implemented a written HACCP plan .					
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a 	ctions.		42. Plumbing and Sewar e		<u> </u>
16. Records documenting implementation and monitoring of the HACCP plan.	e	х	43. Water Supply		
17. The HACCP plan is signed and dated by the responsible		Х	44. Dressing Rooms/Larate	ories	
establishment individual. Hazard Analysis and Critical Control Point		_=	45. Equipment and Uter sits	s	X
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		X			
20. Corrective action written in HACCP plan.			48. Condemned Produc C	ontro	
21. Reæssessed adequacy of the HACCP plan.			Parti-l	Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc	of the currences.		49. Government Staffir g		
Part C - Economic / Wholesomeness			50. Daily Inspection Cover	age	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights					
25. General Labeling			52. Humane Handling		_
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	loisture)		53. Animal Identificatii n		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Insp ctio	n	
27. Written Procedures			55. Post Mortem Insp ctio	×1	
28. Sample Collection/Analysis			 		
29. Records			Part G - Other Reg	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requ	uirements		56. European Community (Directives	
30. Conective Actions		and the second	57. Monthly Review		
			58.		į
31. Reassessment					<u> </u>
32. Written Assurance			59.		

F-126

Est. 46-102-04 - France

- 13 Records of pre-operational and operational findings did not reflect conditions observed during the audit. There were only about six entries during the course of the year indicating a piece of equipment that needed re-cleaning.
- 16 Documentation of the meeting of critical limits was kept, but a formal pre-shipment document review form had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances it would be developed before any products a e produced for the U.S.
- 17 The HACCP document had not been signed and dated. This was corrected immediately.
- 19 No verification procedures were included in the written HACCP plan. Calibration of instruments was documented but not observation of persons recording critical limits or verifying their entries.
- 36 Incubation of U.S.-eligible product had been performed for only seve 1 days. The Auditor informed the management officials that U.S.-eligible products must be incubated for ten days.
- 39 Maintenance of overhead structures (ducts, pipes, insulation, ceilings had been grossly neglected in the dry storage area where empty cans and many other materials were stored. Many old cobwebs were observed. Puddles of leaked liquid was found on several large cartor 5 of empty cans; these were condemned by DGAL.
- 39/45 Maintenance and cleaning of all four canning machines had been reglected. Rust, flaking paint, grease, and old product residues were observed. The DGAL official leading the audit ordered production to be stopped until they had all been cleaned.

NOTE: The eligibility of this establishment to produce products eligible for export to the U.S. had been suspended by DGAL for having stored (non-U.S.-eligible) products in a non-approved cold store. Following this day's audit, the DGAL officials decided to continue the establishment's suspension regarding U.S.-export eligibility until such time as the management could demonstrate that all the above deficiencies had been adequately addressed and fully corrected. The DGAL officials furthermore stated that they would invoke the equivalent of a Notice of Intended Enforcement relating to the deficiencies.

62. AUDITOR SIGNATURE AND DATE

61. NAME OF AUDITOR Gary D. Bolstad, DVM

SOBOL Sto Me

4/12/02

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE :	3. EST.	ABLISHMENT NO.	4. NAME OF COUNTRY	
Capel la Quercynoise, Gramat	4/15/200	02	46-	128-02	France	
	5. NAME OF AUDITOR(S)			6. TYPE OF AUDIT		
French officials: Dr. Maryse Flamme, Dr.	D. C D. D-1		مامدمط			
Francoise Garapin	Dr. Gary D. I					TIQUA TIE
Place an X in the Audit Results block to inc	dicate non	compli	iance	with requiren	ents. Use O if not applicable	:_
Part A - Sanitation Standard Operating Procedures (SSOP)	Audit	1		irt D - Continued	Audit
Basic Requirements		Results	Economic Sampling		onomic Sampling	Results
7. Written SSOP			33. 8	Scheduled Sample		
8 Records documenting implementation.			34. 5	Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. F	Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements			
10. Implementation of SSOP's, including monitoring of impleme	entation.		36. E	Export		_
11. Maintenance and evaluation of the effectiveness of SSOP's			37. li	mport		
Corrective action when the SSOPs have falled to prevent d product contamination or adulteration.	irect		38. E	stablishment Ground	s and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		х	39. E	Establishment Consti	ıction/Maintenance	X
Part B - Hazard Analysis and Critical Control			40. l			
Point (HACCP) Systems - Basic Requirements				/entilation		^_
14. Developed and implemented a written HACCP plan .			1,,	Numbin and Sauce		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a 		X	↓	Plumbing and Sewaç Water Supply	3	
 Records documenting implementation and monitoring of the HACCP plan. 	e ·			Dressing Rooms/Lav	itories	X
 The HACCP plan is signed and dated by the responsible establishment individual. 			·	Equipment and Uten		x
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46	Sanitany Onominas		X
18. Monitoring of HACCP plan.			40.	Sanitary Operations		
		+	47.	Employee Hygiene		X
19. Verification and validation of HACCP plan.		X	48.	Condemned Produc	Control	
20. Corrective action written in HACCP plan.			1	Doet E	Inconstitut Description	
21. Reassessed adequacy of the HACCP plan.					- Inspection Requirements	
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 		Х	49.	Government Staffin		
Part C - Economic / Wholesomeness			50.	Daily Inspection Co	erage	{
23, Labeling - Product Standards			51.	Enforcement		
24. Labeling - Net Weights	<u> </u>	<u> </u>	150			
25. General Labeling		<u> </u>	32.	Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/N	Aoisture)		53.	Animal Identificatio		
Part D - Sampling Generic <i>E. coli</i> Testing		:	54.	Ante Mortem Inspe t	ion	
27. Written Procedures			5 5.	Post Mortem Inspe t	ion	
28. Sample Collection/Analysis		1	7			
29. Records		:		Part G - Other F e	egulatory Oversight Requirements	
Salmonella Performance Standards - Basic Req	uirements		5 6.	European Community	y Directives	
30. Corrective Actions			57.	Monthly Review		<u> </u>
31. Reassessment			58.			
32. Written Assurance			59.			
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F-13h

Est. 46-128-02 - France.

- 13 Problems noted during operations were documented, but routine operational sanitation activities, findings—and, also for pre-operational sanitation—corrective actions, and preventive measures were not.
- 15 Chemical hazards were not considered when the HACCP plan.was developed.
- 19 Verification procedures were not addressed in the written HACCP plan. There was locumentation of calibration of thermometers, but no documentation of observation of the actual monitoring of the critical limits during production.
- 22 Corrective actions taken, when critical limits for cooler temperatures were exceeded, were not documented. No routine daily monitoring of the critical limits was included in the written plan or documented. (Several CCPs for cooler temperature were recorded continuously.) A pre-shipment document review had not been developed and conducted.
- 38 (A) Several dozen rodent droppings were found in the carton-storage and -preparati in area. The management officials reported that the contracted pest control inspector seldom examined all the bait stations, and that the inspector did examine the bait station in this room but did not look at other areas of the room. The establishment individual responsible for pest control was reported to accompany the contracted inspector, but made no independent checks. (B) Old cobwebs were observed in the male and female locker rooms and in the chemical storage room.
- 39 (A) Maintenance and cleaning of over-product structures had been neglected on the ce machine (rust) in one packaging room and on the control box (buildup of old product residues) for the packaging machine in another room. No corrective actions were taken in the former; the latter was cleaned promptly.
- 40 Light at the post-mortem inspection station was inadequate. The European Commission Directives require 540 Lux (49 foot-candles). The intensity of the available light was measured as 220 Lux (20 foot-candles). No corrective actions were taken.
- 44 In both the male and female locker rooms, white work coveralls were found to have been stored in lockers reserved for street clothes. In one locker, street shoes were found on top of the white work coveralls. The DGAL official ordered the coveralls to be removed for cleaning.
- A pre-operational sanitation check was performed by the Veterinarian-In-Charge a ter the responsible establishment worker had finished his pre-operational sanitation inspection. Many inadequately-cleaned items of product-contact equipment were observed, including edible-product trays, over-product structures, and the plastic cones on which duck carcasses were placed for cutting. All were ordered to be re-cleaned. Edible product trays that had been re-cleaned still had meat scraps from the previous day's production and were ordered by the Veterinarian-In-Charge to be cleaned yet again.
- 46 (A) Knife sterilizers were not at the required temperature when cutting operations started. European Commission Directives require a water temperature of 82°C (180°F); half the sterilizers were measured at ½6.7°C (80°F) and the other half at 60°C (140°F). Also, the temperature of the water in the sterilizers at the sticking/bleeding station was 51.7°C (125°F). The cutting line was allowed to continue for ten minutes before it was stopped, and dutiks continued to be hung for more than 15 minutes after the problem in that area was identified. (B) There was inadequate separation of clean product contact equipment from pallets. Also, clean product trays and a cleaned cutting board were stored on the floor. The Veterinarian-In-Charge ordered them to be re-cleaned.
- 47 (A) Edible product workers in the foie gras (duck liver) packaging room were we ring cloth vests that were not routinely cleaned outside their white protective coveralls; the vests were contacting carton liners, packaging trays, and product-contact equipment. The Veterinarian-In-Charge ordered the vests to be worn una er the protective coveralls. (B) Edible-product workers were observed to handle pallets on the floor and continue to handle edible-product containers without washing their hands.
- 57 Supervisory reviews had been conducted only twice annually. The last supervisory review had been in August 2001.

The Veterinarian-In-Charge determined that the sanitary conditions and lack of effect ve corrective actions observed during the audit were unacceptable, and the FSIS Auditor was in full agreement with this decision. Consequently, this establishment was removed from the list of establishments certified as eligible to export to the United States as of the start of operations on the day of this audit.

02.

62. AUDITOR SIGNATURE ANI DATE

DBolete MW)

4/15/02

61. NAME OF AUDITORGary D. Bolstad, DVM

ESTABLISHMENT NAME AND LOCATION	2 AUDIT DA	ATE I	3. ESTABLISHMENT NO	4. NAME OF COUNTRY				
Fruite d'Aquitaine Internat., S.A.;	4/11/20	1	47-157-03	France				
Marmande. French officials: Dr.	5 NAME OF AUDITOR			6 TYPE OF AUDIT				
			, ,					
Maryse Flamme Dr. Gar			Bolstad	ON-SITE AUDIT X DOCUME	TIQUA TRE			
Place an X in the Audit Results block to indi	cate nonce	omplia	nce with requiremen	is. Use O if not applicable.				
Part A - Sanitation Standard Operating Procedures (SSOP)	Audit	Pa	t D - Continued	Audit			
Basic Requirements		Results	Ec	nomic Sampling	Results			
7. Written SSOP			33. Scheduled Sample					
B. Records documenting implementation.			34. Species Testing					
9. Signed and dated SSOP, by on-site or overall authority			35. Residue					
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements)			Other Requirements	11.7			
10. Implementation of SSOP's, including monitoring of			36. Export					
11. Maintenance and evaluation of the effectiveness of SSOP's	i.		37. Import					
 Corrective action when the SSOP's have fated to prevent oppoduct contamination or aduteration. 	lirect		38. Establishment Ground	and Pest Control				
13. Daily records document item 10, 11 and 12 above.		X	39. Establishment Constn	ction/Maintenance				
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light					
14. Developed and implemented a written HACCP plan.			41. Ventilation		_			
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective		Х	42. Plumbing and Sewag					
16. Records documenting implementation and monitoring of the HACCP plan,	ne		43. Water Supply					
 The HAACP plan is signed and dated by the responsible establishment individual. 			44. Dressing Rooms/Lav 45. Equipment and Uten:					
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations					
18. Monitoring of HAACP plan			47. Employee Hygiene					
19. Verification and validation of HAACP plan		X	48. Condemned Product (Control				
20. Corrective action written in HAACP plan								
21. Reassessed adequacy of the HAACP plan			Part F	Inspection Requirements				
22. Records documenting: the written HAACP plan, monitoring critical control points, dates and times of specific event or			49. Government Staffin					
Part C - Economic / Wholesomeness			50. Daily Inspection Core	erage				
23. Labeling - Product Standards			51. Enforcement					
24. Labeling - Net Weights								
25. General Labeling			52. Humane Handling					
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/	Moisture)		53. Animal Identificatio					
Part D - Sampling Generic E. coli Testing			54. Ante Mortem hispe t	ion				
27. Written Procedures			55. Post Mortem hape at	ion				
28. Sample Collection/Analysis								
29. Records			Part G - Other He	egulatory Oversight Requirements				
Salmonella Performance Standards - Basic Requirements			56. European Community	y Directives				
30. Corrective Actions			57. Monthly Review					
31. Reassessment			58.					
32. Written Assurance			59.					

Est. 47-157-03 - France

- 13 There was daily documentation of both pre-operational and operational sanitation activities, but it did not include preventive measures. DGAL ordered correction.
- 13 Both microbiological and physical hazards were part of the risk analysis. Chemical risks were also considered but were not part of the risk analysis documentation. DGAL ordered correction.
- 19 There was documentation of calibration, but not of monitoring of the personnel recording the values at CCPs. DGAL ordered correction.

62 AUDITOR SIGNATURE AND DATE

4/11/02

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DA	ATE :	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Feyel Artzner, Schiltigheim (Strasbourg)	4/8/2002		67-447-05	147-05 France		
	5 NAME OF AUDITOR(S		2(S)	6. TYPE OF AUDIT		
French officials: Dr. L. Repiquet-Bailleul, Dr. Vincent Spony	Dr Ga	ry D. Bo	Istad	X		
	·	ON-SITE NOOT				
Place an X in the Audit Results block to inc		compli			,	
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements				onomic Sampling	Audit Results	
7. Written SSOP			33. Scheduled Sample			
8. Records documenting implementation.			34. Species Testing		 	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue			
Sanitation Standard Operating Procedures (SSOP))		Part E - Other Requirements			
Ongoing Requirements						
10. Implementation of SSOP's, including monitoring of impleme			36. Export			
 Maintenance and evaluation of the effectiveness of SSOP's Corrective action when the SSOP's have falled to prevent d 			37. Import		·	
product contamination or adulteration.			38. Establishment Ground	s and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Const	uction/Maintenance		
Part B - Hazard Analysis and Critical Control			40. Light		1	
Point (HACCP) Systems - Basic Requirements			41. Ventilation		1	
14. Developed and implemented a written HACCP plan .		-	42. Plumbing and Seway			
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a 	actions.		12. Fiditioning and Seway			
 Records documenting implementation and monitoring of the HACCP plan. 	e .		43. Water Supply	A-2	 	
17. The HACCP plan is signed and dated by the responsible			44. Dressing Rooms/Lat a		 	
establishment individual. Hazard Analysis and Critical Control Point			45. Equipment and Uter i	ās		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		X	
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.			48, Condemned Produc	Control		
20. Corrective action written in HACCP plan.						
21. Reassessed adequacy of the HACCP plan.			Part F -	Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffin			
Part C - Economic / Wholesomeness			50. Daily Inspection Core	erage		
23. Labeling - Product Standards		<u> </u>	51, Enforcement			
24. Labeling - Net Weights			52. Humane Handling		-	
25. General Labeling		ļ			-	
26. Fin. Prod. Standards/Boneless (Defeds/AQL/Pork Skins/N	Moisture)		53. Animal Identificatio			
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspe :ti	ion		
27. Written Procedures			55. Post Mortem Inspect	ion		
28. Sample Collection/Analysis		ļ	Part G - Other I e	gulatory Oversight Requirements		
29. Records				·	ــــــــــــــــــــــــــــــــــــــ	
Salmonella Performance Standards - Basic Req	uirements		56. European Commur ty	Directives	X	
30. Corrective Actions			57. Monthly Review		 _	
31. Reassessment			58.	· · · · · · · · · · · · · · · · · · ·		
32. Writen Assurance			59.			

F-156

Est. 67-447-05 - France

46-56 Heavy condensation was present on a large portion of the ceiling of a freezer containing uncovered frozen smoked duck breasts, many of which had ice visible on the exposed surfaces. The DGAL personnel ordered the top layer to be discarded and microbiological testing done on the rest of the product. The management officials stated that this was an unusual problem that had not been observed before. Reference: E.C. Council Directive 64/433, Chapter III, 3

62. AUDITOR SIGNATURE AND DATE

DBolsta MM

61. NAME OF AUDITOR

4/8/02

ESTABLISHMENT NAME AND LOCATION	2 AUDIT DA	ATE :	3 ESTABLISHMENT NO.	4 NAME OF COUNTRY		
Georges Bruck, Strasbourg.	4/5/2002	2	67-482-21	France		
	5 NAME OF AUDITOR(S)		R(S)	6 TYPE OF AUDIT		
French officials: Dr. Emanuelle Souberain,	Dr. Gary D. Bolstad		Netad	\overline{X}		
Dr. Vincent Spony	3			ON-SITE AUDIT DOCUM	ENT AUDIT	
Place an X in the Audit Results block to in		compli	. _		3.	
Part A - Sanitation Standard Operating Procedures (SSOP)		Audit Results	Pa t D - Continued		Audit Results	
Basic Requirements 7. Written SSOP			33. Scheduled Sample	nomic Sampling		
Records documenting implementation.			,			
Signed and dated SSOP, by on-site or overall authority.			34. Species Testing			
Sanitation Standard Operating Procedures (SSOP)		35. Residue	04 6 :		
Ongoing Requirements	, 	8 60	Part E	Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation of SSOP's including monitoring of implementation of SSOP's including monitoring monitorin	entation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's	S.		37. Import			
Conective action when the SSOPs have falled to prevent a product contamination or adulteration.	direct		38. Establishment Ground:	and Pest Control		
13. Daily records document item 10, 11 and 12 above.		X	39. Establishment Constru	ction/Maintenance	x	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light			
14. Developed and implemented a written HACCP plan.			41. Ventilation			
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.		42. Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 	he	x	43. Water Supply			
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lav. t			
Hazard Analysis and Critical Control Point						
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		X	
18. Monitoring of HACCP plan.		ļ	47. Employee Hygiene		}	
19. Verification and validation of HACCP plan.		ļ	48. Condemned Product C	Control		
20. Corrective action written in HACCP plan.						
21. Reassessed adequacy of the HACCP plan.		-	Part F	Inspection Requirements		
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of 	ng of the courrences.		49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Core	rage		
23. Labeling - Product Standards			51. Enforcement			
24. Labeling - Net Weights		<u> </u>	52. Humane Handling			
25. General Labeling		-	J. Trainanc Handing			
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins)	Moisture)		53. Animal Identificatio			
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspe tio	on		
27. Written Procedures			55. Post Mortem Inspe :tik	on		
28. Sample Collection/Analysis]			
29. Records			Part G - Other Le	gulatory Oversight Requirements		
Salmonella Performance Standards - Basic Re	quirements		56. European Commurity	Drectives		
30. Corrective Actions			57. Monthly Review			
31. Reassessment			58.			
32. Written Assurance			59.			

Est. 67-482-21 - France

- 13 (A) Problems noted during operations were documented, but routine of erational sanitation activities were not. The management representative agreed to initiate the additional documentation.
 - (B) Documentation of corrective actions for both pre-operational and operational sanitation problems did not include preventive measures. The management representative a greed to initiate the additional documentation.
- 16 Documentation of the meeting of critical limits was kept, but a formal pre-shipment document review form had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances it would be developed before any products a e produced for the U.S.
- 39 (A) Maintenance of overhead structures had been neglected in a few areas of a cooler: flaking paint and discolorations were in evidence. (B) Exposed insulation was observed over an exposed-product working table, though not directly over the area where product was being processed. The management representative agreed to correct these problems promptly. (C) The old wooden floor in the room where cartons and empty cans were stored was grossly deteriorated in one area, in the immediate vicinity of the steam boiler. DGAL ordered removal of cartons and cans from the area, repair of the floor, and construction of a barrier around the old equipment.
- 46 Cleaning chemicals were stored under insanitary conditions. DGAL ordered prompt correction.

61. NAME OF AUDITOR Gary D. Bolstad, DVM 62. AUDITOR SIGNATURE AND DATE

4/5/02

ESTABLISHMENT NAME AND LOCATION	2 AUDIT DA	TE :	3. ESTABLISHMENT NO	4. NAME OF COUNTRY			
Rougié Bizac International, Les Herbiers	4/17/200	2	85-109-01	France			
	5 NAME OF AUDITOR(S)		R(\$)	6 TYPE OF AUDIT			
French officials: Dr. Paul Mennecier, Dr.	Dr Car	מ ת זי	olotad	[<u>v</u>]			
Rabah Bellahsene Dr. Gary D. Bo				()	TIOUN TH		
Place an X in the Audit Results block to in		compli					
Part A - Sanitation Standard Operating Procedures (SSOP)		Audit Results		t D - Continued	Audit		
Basic Requirements 7. Written SSOP			33. Scheduled Sample	nomic Sampling	Results		
Records documenting implementation.							
Signed and dated SSOP, by on-site or overall authority.			34. Species Testing	- • ·			
Sanitation Standard Operating Procedures (SSO	P)··· -		35. Residue				
Ongoing Requirements			Part E Other Requirements				
10. Implementation of SSOP's, including monitoring of implementation of SSOP's including monitoring of implementation of SSOP's including monitoring of implementation of SSOP's including monitoring	nentation.	: 	36. Export				
11. Maintenance and evaluation of the effectiveness of SSOP	's.		37. Import				
Corrective action when the SSOPs have faled to prevent product contamination or adulteration.	direct	38. Establishment Ground and Pest Control					
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constriction/Maintenance				
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light				
14. Developed and implemented a written HACCP plan.	•		41. Ventilation				
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.		42. Plumbing and Sewag	:			
16. Records documenting implementation and monitoring of HACCP plan.	the		43. Water Supply				
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lav 45. Equipment and Uten				
Hazard Analysis and Critical Control Point							
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations				
18. Monitoring of HACCP plan.			47. Employee Hygiene				
19. Verification and validation of HACCP plan.		X	48. Condemned Product	Control			
20. Corrective action written in HACCP plan.		ļ	Pod C	Increasing Programments			
21. Reassessed adequacy of the HACCP plan.		ļ	Pattr	- Inspection Requirements			
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 		Х	49. Government Staffin				
Part C - Economic / Wholesomeness			50. Daily Inspection Co	erage	ļ		
23. Labeling - Product Standards		ļ	51. Enforcement				
24. Labeling - Net Weights		<u> </u>	52. Humane Handling				
25. General Labeling			-	~ <u>-</u>			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins	s/Moisture)		53. Animal Identificatio				
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspe :t	lion			
27. Written Procedures			55. Post Mortem Inspant	tion			
28. Sample Collection/Analysis							
29. Records			Part G - Other 16	egulatory Oversight Requirements			
Salmonella Performance Standards - Basic Ro	equirements		56. European Community	y Drectives			
30. Corrective Actions	, - · 		57. Monthly Review				
31. Reassessment			58.				
32. Written Assurance			59				
			 -				

Est. 85-109-01 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- Documentation of the meeting of critical limits was kept, but formal pre-shipment document review forms had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances they would be developed before any U.S.-e igible products leave the establishments.
- 39 (A) There was inadequate ventilation in the old de-feathering area, resulting in severe condensation problems on many of the over-product structures. DGAL had identified the problem and major improvements had been scheduled for the near future. (B) Many of the over-product pipes in the first carcass cooler had a great deal of exposed plumber's sealant fiber; E GAL ordered covering of the problem areas until the problem could be addressed adequately on the weekend.

62. AUDITOR SIGNATURE AND DATE

DBolo 4011/02

ESTABLISHMENT NAME AND LOCATION	2 AUDIT DAT	TE :	ESTABLISHMENT NO	4. NAME OF COUNTRY	·		
Madrange, Limoges	4/16/2002		87-085-03 France				
French officials: Dr. Emanuelle Soubeyran,	S NAME OF	i ROTIGUA	R(S)	6 TYPE OF AUDIT			
Dr. Christine LeMao	Dr. Con	un na	Jorad	العا			
	Dr. Gar	y D. Bo	nstad	ON-SITE AUDIT DOCUMEN	T AUDIT		
Place an X in the Audit Results block to inc	dicate none	compli	ance with requirem	ents. Use O if not applicable.			
Part A - Sanitation Standard Operating Procedures (SSOP)		Audit	Pa	rt D - Continued	Audit		
Basic Requirements		Results	Ec momic Sampling				
7. Written SSOP			33. Scheduled Sample				
8. Records documenting implementation.			34. Species Testing				
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue				
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements				
10. Implementation of SSOP's, including monitoring of implementation.			36. Export				
11. Maintenance and evaluation of the effectiveness of SSOP's	š.		37. Import				
 Conective action when the SSOPs have falled to prevent oppoduct contamination or adulteration. 	direct		38. Establishment Grounc's and Pest Control				
13. Daily records document item 10, 11 and 12 above.		X	39. Establishment Construction/Maintenance				
Part B - Hazard Analysis and Critical Control			40. Light				
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan.			41. Ventilation				
15. Contents of the HACCP list the food safety hazards,			42. Plumbing and Seware				
critical control points, critical limits, procedures, corrective	actions.		<u> </u>				
 Records documenting implementation and monitoring of the HACCP plan. 	ne		43. Water Supply 44. Dressing Rooms/La a	doing			
17. The HACCP plan is signed and dated by the responsible							
establishment individual. Hazard Analysis and Critical Control Point		1,7275,44	45. Equipment and Uter s	ils	X		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		x		
18. Monitoring of HACCP plan.			47. Employee Hygiene				
19. Verification and validation of HACCP plan.		х	48. Condemned Produc. (Control	 		
20. Corrective action written in HACCP plan.			40. Condemned Floods	Control			
21. Reassessed adequacy of the HACCP plan.			Part 1 -	Inspection Requirements			
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of the second control points.		х	49. Government Staffii g				
Part C - Economic / Wholesomeness	·		50. Daily Inspection C. ve	erage			
23. Labeling - Product Standards					 		
24. Labeling - Net Weights			51. Enforcement	<u> </u>			
25. General Labeling		1	52. Humane Handling		1		
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins.	Moisture)		53. Animal Identificati in				
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspect	ion			
27. Written Procedures			55. Post Mortem Inspect	lion			
28. Sample Collection/Analysis							
29. Records		-1	Part G - Other Re	egulatory Oversight Requirements			
			56 Europe C '	Opensticate	X		
Salmonella Performance Standards - Basic Requirements			56. European Community	y Drectives			
30. Conective Actions			57. Monthly Review		i		
31. Reassessment		_	58.				
32. Writen Assurance			59.		}		
		<u> </u>					

Est. 87-085-03 - France

- 13 Problems noted during operations were documented, but routine opera ional sanitation activities, findings, (and also for pre-operational sanitation) corrective actions, at d preventive measures were not.
- 19 Verification procedures were conducted, but they were not documented and were not specifically mentioned in the HACCP plan.
- 22 Documentation of the meeting of critical limits was kept, but formal pre-shipment document review forms had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances they would be developed before any U.S.-eligible products leave the establishments.
- 45 56 Approximately 10% of the wheeled stainless steel combo bins at d half of the large plastic combo bins were cracked and in need of repair or replacement. Replacement bins had been ordered, but several seriously deteriorated containers were in use for exposed edib e product. They were rejected by DGAL. Reference: E.C. Council Directive 64/433, Annex I, Chapter III, 3 (c)
- 46 56 Ham molds that had been cleaned and were ready for use were stored in a large, unclean and deteriorated plastic combo bin. DGAL ordered the molds to be re-cleaned and rejected the bin for use for this purpose. Reference: E.C. Council Directive 64/433, Annex I, Chapter III, 3 (c)

61. NAME OF AUDITORGary D. Bolstad, DVM

62. AUDITOR SIGNATURE AN) DATE

4/16/02